



## MENU OPTIONS

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Thank you for considering us for catering your event.  
This list is simply a sampling of what we can offer.

### Italian Flare:

Baked Ziti with Meatballs and our Hearty meat sauce  
Chicken Parmesan, Penne Pasta with our house made Marinara  
Lasagna meat or marinara sauce topped with tons of melted mozzarella  
Italian Sausage with Roasted Peppers and Onions  
Shrimp Alfredo, our cheesy Alfredo served over Penne Pasta

### American Flare:

Beef Burgundy over roasted Carrots and Potatoes  
Oven Roasted Salmon over rice pilaf and Lemon butter sauce  
Meatloaf baked with Carrots and Green Beans and topped with Mashed Garlic Potatoes  
Baked Orange Chicken Served over Cream Cheese Garlic Mashed Potatoes  
Super Comfort Macaroni and Cheese, House made specialty

### Mediterranean / Vegetarian Flare:

Roasted Rustic Style Vegetables served over Lintels  
Stuffed Bell Peppers, Wild Rice, Brustles Sprouts, Carrots, topped with marinara sauce  
Polenta with roasted vegetables, sundried tomatoes, Olives and Cojeta Cheese  
Falafel Salad mixed with Greek Olives, Feta, Red Onions, Hummus and Pita Bread

All menu choices can include Salad, Bread, Side Veggies and Desserts  
We also offer Appetizers.

Our prices range is from \$30 per person to \$150 per person.  
We offer: Simple Pick-Up Service, Delivery, Full Service, Individual Plating Service.  
Our staff is prepared to serve you in any capacity you require to make your event successful.

### OUR MISSION

*We make ORDERING for Catering Simple, Accurate and USER FRIENDLY! We'll bring you the finest and freshest ingredients crafted with striking presentation, served with precision and care. Extra touches, which go above and beyond the expected, carry through with our team's awesome attitude, personal attention and flexibility. We love what we do...we think you will too!*